



WELCOME TO THE LOFT

WE PRIDE OURSELVES ON USING LOCAL SCOTTISH PRODUCE AND EVERY DISH IS DESIGNED AND PREPARED TO MAKE THE MOST OF THE ABUNDANCE OF FRESH LOCALLY SOURCED INGREDIENTS.

WE BELIEVE THAT EVERY CUSTOMER DESERVES TASTY FOOD NO MATTER WHAT DIETARY RESTRICTIONS THEY MAY HAVE.

OUR CHEFS CAN OFTEN SUBSTITUTE OR MODIFY INGREDIENTS IN EXISTING DISHES TO ACCOMMODATE THE NEEDS OF THOSE GUESTS WITH COMMON FOOD ALLERGIES SUCH AS THOSE TO GLUTEN, WHEAT, LACTOSE OR DAIRY.

IF YOU HAVE ANY DIETARY REQUIREMENTS OR ALLERGIES AND ARE CONCERNED ABOUT SUITABLE DISHES ON OUR MENU, PLEASE ASK A MEMBER OF OUR TEAM FOR ASSISTANCE.

WE HOPE YOU ENJOY YOUR MEAL...

Adrian & Nicoleta

SANDWICHES

*served with whole meal or gluten free bread, fresh
salad and Doritos chips*

Soup and Sandwich

£ 13.95

Ham and Cheddar Cheese

£ 8.95

Tuna Mayonnaise and Fresh Onion

£ 9.95

Smoked Steelhead Trout and Cream Cheese

£10.50

Prawn Marie Rose

£10.50

Tomato and Cheddar Cheese

£ 9.95

*Chicken & Smoked Bacon Club House Sandwich
with Fries*

*Roast Chicken Breast, Smoked Bacon, Sliced
Tomato, Letuce leaves, Mayonnaise*

£ 15.95

BAKED POTATOES

Prawn Marie Rose

£10.50

*Tuna Mayonnaise and Fresh
Red Onion*

£ 9.95

*Grated Cheddar Cheese and
Baked Beans*

£ 9.50

*Grated Cheddar Cheese and
Haggis*

£10.50

STARTERS

*Soup of The
Day
Served with Crusty
Artisan Bread and Butter*

£ 6.95

*Marinated Mixed Olives with Crusted
Bread, Olive Oil and Balsamic Glaze*

£ 8.50

*Cold Water Nord Atlantic Prawns & Smoked
Steelhead Trout Cocktail on Avocado,
Arugula & Baby Spinach Salad, Lemon, Cherry
Tomatoes.*

£ 12.95

*Grilled Goats Cheese and Black Pudding Mix Green
with Cherry Tomatoes, Halves Walnut, drizzled with
Cranberry Vinaigrette*

£ 10.50

(This dish is available as a main course for £19.50)

*Tower of Haggis, Neaps' & Tatties served with
Edradour Whisky and Mushroom Cream Sauce*

£ 9.95

(This dish is available as a main course for £17.95)

STARTERS

*Marinated Rollmops Herring Fillet on Krompir
Balkan Potato Salad with Mixed Olive, Gherkins,
Mayonnaise, Quail Eggs, Cherry Tomatoes*

£10.95

*Burrata Caprese Salad- Cherry Tomatoes, Burrata
de Puglia Cheese, and Arugula Leaves, dressed
with Basil Oil and Balsamic Vinegar*

£10.50

*Almond Crusted Brie Wedges served with
Dressed Salad Cherry Tomatoes and
Cranberry Sauce*

£ 9.95

*Tender fried Calamari, lightly dusted in a fine
breadcrumb, served with Tartare sauce, Salad, and
Lemon*

£10.95

*Rabbit Terrine with Loire Valley Wine & Poultry
Medallion, Salad, Beetroot & Horseradish Chutney,
Oatcakes*

£10.50

MAIN COURSE

*Baked Chicken Fillet with Sweet Potato Puree,
Seasonal Vegetables, Gorgonzola & Mushroom
Sauce*

£19.95

*Rabbit Leg Confit, Crushed Thyme Potatoes Palm Oil &
Butter Sauteed Vegetables, Creamy Mushroom & Dill
Sauce*

£22.95

*Northeast Atlantic Cod Loin cooked in the oven.
Served with Meuniere Sauce, Seasonal Vegetables
Bok Choy and Smoked Paprika Potatoes*

£21.99

Beef Lasagna with Garlic Bread and tossed Salad.

£17.95

*Spinach and Ricotta Cannelloni with Garlic Bread
and tossed Salad.*

£17.95

*Battered or Panko Breaded Buckie Haddock served
with Tartar Sauce, Gardens Peas, and Chips*

£18.95

*Scottish Wholetail Breaded Scampi
with Chips, Tartar Sauce, and Garde Peas*

£18.95

MAIN COURSES

Roasted Fillet of Highland Venison, Seasonal Vegetables ,Scalloped Potato & Tailor's Port-Sour Cherry Sauce

£25.99

BBQ Pork Ribs served with Chips, Salad ,Fried Halloumi

£24.95

8oz. Char- Grilled 36 day Matured Aberdeen Angus Rib-Eye Steak, Grilled Tomato, Mushroom, Chips, Black Peppercorn Sauce

£34.99

8oz.Char- Grilled 36 Day Matured Aberdeen Angus Sirloin Steak, Grilled Tomato, Mushroom, Chips, Black Peppercorn Sauce

£32.99

200z. Char-Grilled 30 Day Matured Scottish T-Bone Steak, Tomato, Mushroom, Chips Black Peppercorn Sauce

£39.99

SIDE DISHES

Onion Rings £5.99

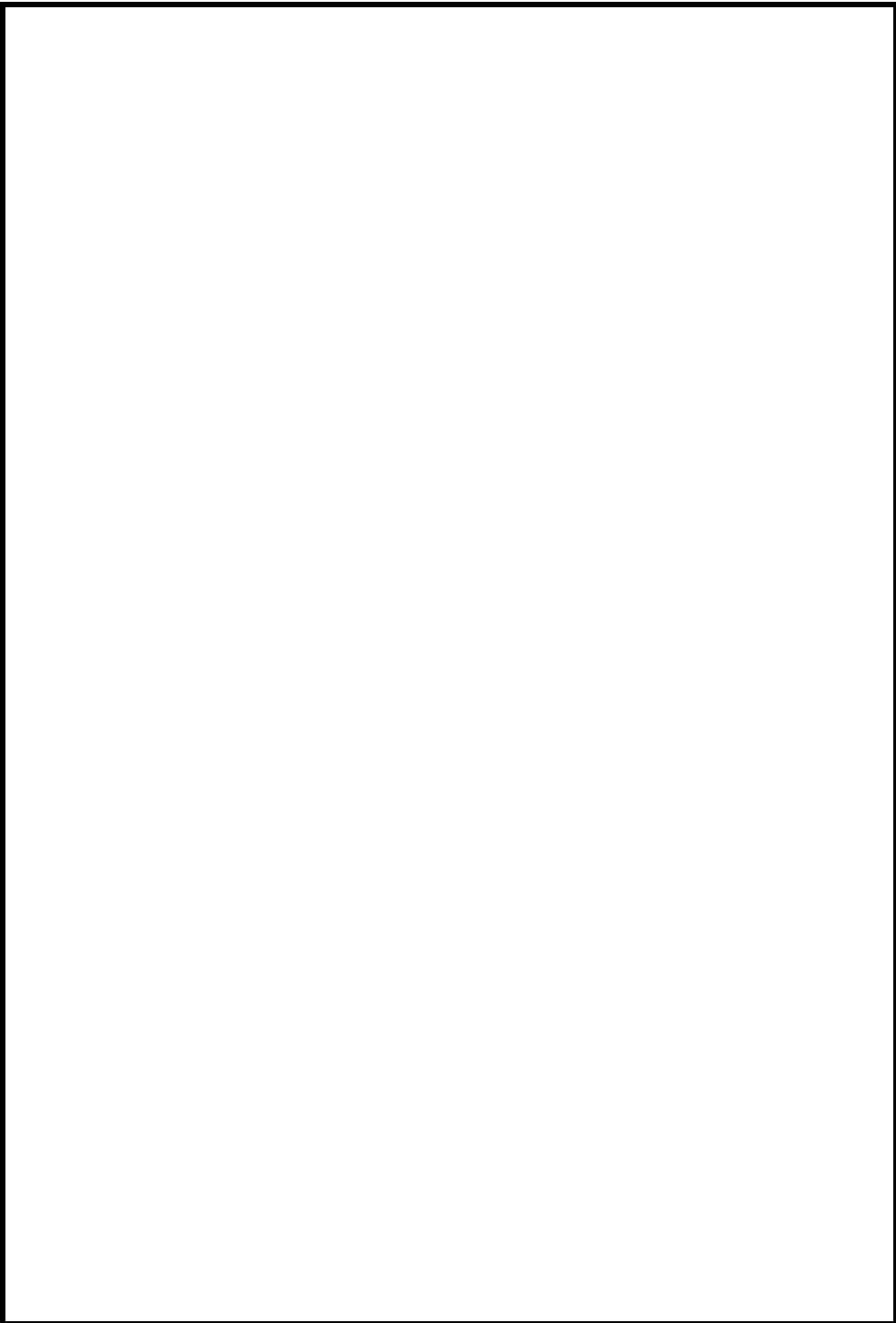
French Fries £5.50

Garlic Bread £4.50

Cheesy Garlic £4.95

Chef's Garden Salad £8.95

Dish of Buttered Vegetables £7.50



DESSERTS

*Homemade Sticky Toffee Pudding with
Steamed Dates served with Vanilla Ice
Cream & Toffee Sauce*

£ 8.95

*Banoffee Pie in a Jar with Sweet Dulce de Leche,
Ripe Bananas & Fresh Whipped Cream, layered on a
Cookie Crust*

£ 8.95

Warm Apple Pie with Vanilla Ice Cream

£ 8.95

*Chocolate Mousse Cake with Edradour Cream Liqueur
and Fresh Cream*

£ 8.95

*Flambé Lavender-Infused &
Wildflower Honey Crème Brûlée*

£ 9.95

*Selection of ice cream, Vanilla, Raspberry, Chocolate
with your choice of topping*

£ 8.95

3 Scoops of Passion Fruit Sorbet

£8.95

*Cheese Platter served with Mango Chutney
Grapes, Apples and Oatcakes*

£15.95

Topping: Chocolate, Toffee, Raspberry, Pasion Fruit, Pistachio,

CHILDREN'S MENU UP TO 10 YEARS

*Breaded Scampi with Chips
and Gardens Peas*

£ 7.95

+

*Hand cut Crispy Chicken Bites in a Light
Crispy Batter with Chips and Beans*

£ 7.95

*Fresh Half Breaded or Battered Haddock with
Chips and Gardens Peas*

£ 7.95

Macaroni Cheese

£ 7.50

*Tomato & Cheese Mini Pizza with Chips and
Beans*

£ 7.95

*Two Scoops of Vanilla Ice Cream
&
Raspberry Coulis*

£ 5.95

*Chocolate Fudge Cake with Fresh Cream
or*

Vanilla Ice Cream

£6.50

TOASTED CIABBATA

With salad garnish and Doritos chips

Tuna Mayonnaise and Mozzarella melted.

£9.95

Bacon, Cranberry & Brie Cheese

£9.95

Ham and Cheddar Cheese

£8.95